

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

IN THE CLAIMS:

1. (Currently amended) ~~Process~~ A process for the manufacture of a food product,

comprising of the pizza type, characterized in that it consists in:

-preparing a raw pizza dough (1) rolled out in a format substantially double that of the product to be obtained;

-conventionally placing on ~~this~~ said raw pizza dough (1) ~~the various pizza topping ingredients chosen, such as tomato sauce, mushrooms, ham, and the like;~~

-cooking ~~this~~ said raw pizza dough (1) with its pizza ingredients in a pizza oven, on the base and with the ambient heat of ~~this~~ said pizza oven;

-folding the cooked dough (1) with topping over itself on leaving the oven and forming a pouch in a format corresponding to that of the product to be obtained, substantially with juxtaposition of the top (5) and bottom (7) borders of the folded dough forming a peripheral edge between said borders; and

-coating the peripheral edge and the possible ingredients which are level with said substantially juxtaposed borders (5, 7) with a cordon of edible paste (3), based on starch and/or potato starch, which solidifies under the heat of the cooked dough on leaving the oven with setting on the peripheral edge of said borders, thus closing the pouch formed.

2. (Currently amended) ~~Process~~ The process according to claim 1, ~~characterized in that~~ wherein the format of the rolled-out raw pizza dough (1) ready for cooking is advantageously rectangular, so as to form, after folding into two equal parts, a product

whose format is also rectangular and uniform and corresponds to half that of the rolled-out dough (4).

3. (Currently amended) ~~Process~~ The process according to either of claims 1 and 2, ~~characterized in that~~ wherein the cordon (3) for joining the borders (5, 7) of the folded portions is a simple edible paste derived from a mixture of a cereal grain flour and water to the appropriate viscosity for adherent application to said borders (5, 7).

4. (Currently amended) ~~Process~~ A process for the industrial manufacture of a food product ~~of the pizza type~~, having a format similar to that of a sandwich, ~~characterized in that it consists in comprising~~ carrying out continuously the following various successive operations on a manufacturing line:

- ~~the preparation of~~ preparing a raw pizza dough,

- ~~the placing of this said raw pizza dough, for example by extrusion lamination,~~ in the form of a uniform continuous band (9) having substantially double the width of that of the product to be obtained, on a moving conveyor belt of the manufacturing line,

- ~~the topping with pizza ingredients (15) of said moving band (9) of pizza dough~~ with pizza ingredients,

- ~~the cooking said moving band of pizza dough with topping, while moving, in a tunnel oven (23), for example, of the dough band with topping,~~

- ~~the consecutive~~ folding of the cooked and hot dough band with topping over itself, border to border, forming a peripheral border edge, its cutting into folded band components (33) having a format of defined length, ~~and the separation~~ separating of said band components by a defined small gap,

- ~~the application of~~ applying a cordon of edible paste (27), ~~for example by nozzle injection,~~ over the peripheral border edge (29) of the folded band components (33), and

- ~~the cooling of the~~ food product obtained before its final packaging.

5. (Currently amended) ~~Process~~ The process according to claim 4, ~~characterized in that~~
~~wherein~~ the cutting to length and ~~separation~~ separating by a small gap of the band
components may take place before cooking in the oven, before or after topping.

6. (Canceled)

7. (Canceled)

8. (Currently amended) ~~Food~~ A food product ~~of the pizza type~~, produced in the shape of a
pouch closed with a cordon of edible paste (3) set on the edge of its border (5, 7),
~~characterized in that~~ wherein the pouch is formed in the hot state, folded and rolled up on
itself, after cooking, with hardening of the cordon (3).

9. (Currently amended) ~~Food~~ The food product ~~of the pizza type~~, according to claim 8,
~~characterized in that~~ wherein said formed pouch is closed on one side, by pressing down, in
the hot state after cooking, a longitudinal border (41) of a half-portion of dough band over
the other; ~~the closing of the lateral sides (43) being obtained with an edible cordon.~~

10. (Currently amended) ~~Food~~ The food product ~~of the pizza type~~, according to claim 8,
~~characterized in that~~ wherein said formed pouch is closed by folding a longitudinal border
(41) and lateral borders (45) of a dough portion which are pressed down in the hot state over
the other portion.